We all increasingly want to know where our food comes from! Well this trail which goes from North to South connects you with the people and places where it all really happens.

You will also find Honesty Stalls popping up throughout Clutha so keep a look out for fantastic food!

1. **MCKERCHAR LAMB**
   The Mckercchar family has been raising sheep for 150 years. As a result of their dedication and hard work they are able to produce the finest lamb meat. It is quite literally from paddock to plate and you can see the farm from the gate until May. 8 Braudigam Rd West, Tapanui - info@thewildwalnut.co.nz 03 739 9135

2. **BLUE MOUNTAIN BUTCHERY**
   They make splendid sausages, beautiful bacon without the water, perfect patisseries and sensational sausages. It’s a labour of love for Vaughan and of course they make everything on site with the best local lamb, pork and beef.
   Ross Place, Lawrence - www.lawrencemint.com 03 418 4380

3. **THE GARDEN GATE**
   Sue and Mike have created a truly bucolic and verdant foodie paradise at their “Garden Gate” Honey Farm. It’s all organic with no spray or chemicals used. Snack on fresh blueberries and all sorts of fruits plus a delicious tray of veggie treats. You can also buy a range of homemade jams, chutneys and pickles along with herbs and other plants, cut flowers and free range eggs from their dawn on the road.
   32 Northumberland St, Tapanui - blueberrymountainbutchery.co.nz 03 418 4499 7 days Mon-Fri 10am-4pm

4. **BLUE SPUR BUTCHERY**
   Jan comes from a family of butchers. Her sausages and burgers which are adapted to the local climate are outstanding. It’s a labour of love for Vaughan the owner and of course they make everything on site with the best local lamb, pork and beef.
   38 James St - www.blueberrymountainbutchery.co.nz 03 418 4499

5. **RAW SPUDS**
   Edward Loughead ‘s potato farm and shop is one of the most unusual places you will ever come across. The Lougheeds have been growing spuds for over 40 years and have a variety of potatoes to suit all tastes. They have a range of own label jams, chutneys, and visible artists and over the years have become established as one of the top spots for fresh food in Tapanui.
   38 Union St, Milton - www.miltonbutchery.co.nz 03 418 4713

6. **WINDY RIDGE MILK**
   It’s milk just as you used to get in the good old days, “bottled, pasteurised and full cream” fresh from Windy Ridge Farm in Benhar near Balclutha. Nancy is 81 but still has such a passion for fresh fruit and veggies. Having been a student nurse in World War II she is a bit of a “tough nut” to crack.
   Nancy on 021 0227 4469 /theagingracefully.co.nz 7 days 10am-7pm

7. **GOOD BUDDIES FOOD**
   Our little foodies are grown in our paddock for friendly, healthy and nutritious for over 15 years. We sell salt pasteurised full cream “fresh from Windy Ridge Farm in Benhar near Balclutha. It’s milk just as you used to get in the good old days, “bottled, pasteurised and full cream” fresh from Windy Ridge Farm in Benhar near Balclutha. Nancy is 81 but still has such a passion for fresh fruit and veggies. Having been a student nurse in World War II she is a bit of a “tough nut” to crack.
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8. **MILBURN HONEY**
   It might be right on the main road but this hidden gem is the place to get wonderful local honey from an honesty stall. Look out for “OPEN” sign and just drive on in and know that the honey you are buying is the best local honey. They also sell a range of fruits and vegetables.
   On SH1 near the Lake - www.milburnhoney.co.nz 03 418 6370 7 days 10am-7pm

9. **SUGARLOAF INN**
   It’s all about the perfect picnic spot.
   38 Union St, Milton - www.miltonbutchery.co.nz 03 418 4713

10. **BRIGHTON BEER**
    Since 2014 Norm has been crafting beautiful beer in his garage – and bottling it by hand. He’s a passionate chap who makes a core range of seasonals and specials offering a true taste of the South. To use his words “we use all New Zealand ingredients to produce a darned fine drop of beer for a cider.” You can buy his beers from the Kaka Point Pub, Papatowai Store and Liquorland in Balclutha. You can also arrange a visit to the brewery.
    3 Brighton St, Kaka Point - www.brightonbrewery.co.nz 03 418 8661 7 days 9.30am-4.30pm, Fri 9am-3pm

11. **KOWHAI BUSH FARMS**
    The family have been growing sensational speciality spots on the west island known as Clutha Cliffs since way back in 1982. There are 6 varieties available straight from the potato house with the marvellous “agria” being the firm favourite. You can buy them at Suzie’s in Milton, Balclutha Four Square and the Clinton shop. They are also available on the main road in Owaka. Nature at its best!
    On SH on road from Balclutha to Kaitangata - turn left on to Storter road and is first building on right - 03 418 3450 7 days Mon-Fri 10am-7pm

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   38 Union St, Milton - www.miltonbutchery.co.nz 03 418 4713

13. **CHOCOLOGY**
   Suzie’s Chocolatier is an institution in these parts. She makes everything herself with a helping hand from her brother down the road. She’s rightly famous for her chocolates but her black and white pudding is a real treat and she sells harder to get like figs and truffles. You will also find local honey, local free range eggs and some local milk. Well worth a stop ... so well worth the rude to not.
   33 Union St, Milton - www.miltonbutchery.co.nz 03 418 4713

14. **DEAN’S PANTRY**
   Jan and Jillys, sausages and preserves ... Pam uses traditional family recipes to bring you a true taste of Clutha. Using only local vegetables and fruits this home cooking at its best.
   41 Finlayson Rd, Lake Waihola - www.deanspantry.co.nz 03 1223 383 or 03 417 7417

15. **WAHLOHA FISH SUPPLY**
   Fresh fish for lunch at the nearby Taieri Mouth. Judy set up this wonderful wee shop 15 years ago to make sure locals could get fresh fish, well they have their own quota. They of course sell the southern stalwart blue cod but lots of other fishy goodies as well. The ladies also do a rather fine fresh fish and chips which you can eat looking out at New Zealand’s most inland tidal lake.
   On SH1 near the Lake - www.whale-oil-salt.com 03 418 6370 7 days 10am-7pm

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